

**AMENDMENT TO THE CLAIMS:**

The following claim set replaces all prior versions, and listings, of claims in the application:

1. (currently amended) Process for the production of a food or feed product comprising:  
adding an enzyme to the surface of an intermediate form of the food or feed product, and  
heating at least a part of the intermediate food or feed product to a temperature of 100° C or higher, ~~whereby~~ wherein the enzyme is capable of modifying side chains of the to modify an amino acid asparagine or glutamine present in the intermediate form of the food or feed product and which amino acid is involved in the formation of acrylamide in absence of the enzyme during the heating of the intermediate food or feed product.
2. (canceled)
3. (currently amended) Process according to claim 1, ~~wherein whereby~~ the enzyme is added to the intermediate form of the food or feed product in an amount sufficient to modify ~~the an~~ amino acid to such an extent~~[],]~~ that 50% less, ~~preferably 70% less, or more preferably 90% less~~ acrylamide is formed during the subsequent heating step, compared with a food or feed product where no enzyme has been added to the intermediate form of the food or feed product.
4. (currently amended) Process according to claim 1, ~~wherein whereby~~ the heating of the intermediate food or feed product comprises takes place by applying heat from ~~the~~ outside.

5. (previously presented) Process according to claim 1, wherein the food or feed product is made from at least one plant raw material.
6. (currently amended) Process according to claim [[1]] 5, wherein the plant raw material is derived from cereal or potato.
7. (previously presented) Process according to claim 1, wherein the enzyme is added as an enzyme preparation or is produced in situ by a microorganism capable of producing said enzyme.
8. (original) Process according to claim 7 wherein the enzyme preparation is derived from a microorganism, preferably a bacterium, a fungus or a yeast.
9. (original) Process according to claim 8 wherein the enzyme preparation is derived from the fungus *Aspergillus*.
10. (previously presented) Process according to claim 1 wherein the enzyme is asparaginase (EC 3.5.1.1) or glutaminase (EC 3.4.1.2).
11. (canceled)
12. (currently amended) A food or feed product obtained obtainable by the process according to claim 1.
13. (new) Process according to claim 1, wherein the enzyme is added to the intermediate form of the food or feed product in an amount sufficient to modify the amino acid to such an extent that 70% less acrylamide is formed during the subsequent heating step, compared with a food or feed product where no enzyme has been added to the intermediate form of the food or feed product.
14. (new) Process according to claim 1, wherein the enzyme is added to the intermediate form of the food or feed product in an amount sufficient to modify the amino acid to such an extent that 90% less acrylamide is formed during the

**STREEKSTRA et al**

**Serial No. 10/588,906**

February 9, 2010

subsequent heating step, compared with a food or feed product where no enzyme has been added to the intermediate form of the food or feed product.